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## BRUNCH

£35 per person  
Until 2pm

*Please choose one item from each of the following sections:*

### COFFEE & TEA

Americano, Espresso, Macchiato, Cappuccino, Latte, Flat White,  
English Breakfast, Earl Grey, Green Leaf Tea, Jasmine, Peppermint

### FRESH JUICE

Orange | Apple | Grapefruit | Cranberry

### TO START

Granola yoghurt pots *with blueberries & coconut yoghurt* VE

Buffalo milk mozzarella *with heritage tomatoes, basil, green olives* V

Rainbow acai bowl *with berry compote, banana, toasted coconut* VE/GF

Toasted banana bread, *London honey, black figs, ricotta & toasted pecans*

### MAINS

Suffolk smoked salmon & scrambled eggs, *add Wiltshire truffle* £10

Buttermilk pancakes *with cured bacon & maple syrup* GF  
*or with toffee apples & blackberries* V GF

Baked shakshuka *with Clarence Court eggs, feta & flatbread* V  
*Add smoky chorizo* / £4

Crushed avocado on sourdough toast *with roasted vine tomatoes, basil & Graceburn feta* V

Eggs benedict or royale or florentine v  
*with toasted English muffin, hollandaise*

Raw cauliflower tabbouleh *with golden raisins, soft herbs, pomegranate & preserved lemon* VE  
*Add chicken* / £8 *tuna* / £10 *halloumi* / £4

### EXTRA SIDES

White, wholegrain or sourdough toast V / £1.5

Plum tomato V, Mushrooms V, 2 Copper Maran eggs any style, Sweet-cured bacon, Avocado V  
/ £3.5

Truffle & Parmesan fries V / £6